TERRA DEL CAPO

TERRA DEL CAPO SANGIOVESE

VINTAGE: 2024
AVERAGE TEMPERATURE: 18.2°C
RAINFALL: 644.6mm
HARVESTING BEGAN: 14 February 2024
HARVESTING ENDED: 15 February 2024
ORIGIN OF FRUIT: Western Cape
SOIL TYPE: Decomposed granite
YIELD: 6.2 tons/ha
CULTIVAR: Sangiovese

IN THE VINEYARD: The 2024 harvest followed a wet winter, with good rainfall replenishing dams and groundwater across the region. Spring turned warm, then gave way to a hot, dry and windy summer. These conditions kept disease pressure low and pushed grapes to full phenolic ripeness. Darling where most of the Sangiovese is grown recorded one of its best vintages in years. Berries stayed small, with strong colour and flavour development in the reds. Yields came in lower than average, but quality stands out as excellent. 2024 produced wines of real depth and concentration.

WINEMAKING NOTES: All berries were sorted with an Optic sorting machine to ensure only the best quality fruit to be used. Wine was fermented in Stainless steel tanks with a well calculated pump over regime. Care was taken not to over extract and to work the skins to hard. With this, you will find an elegant, soft and well balanced tannin structure. Malolactic fermentation was completed in tank and racked to barrel thereafter. Maturation was completed in a combination of French and American oak 500L barrels for approximately 12 months. 15% new oak was used.

TASTING NOTE: Appealing cherry and spice with light tendrils of smoke on the bouquet. The palate delivers more of the cherry typicity, dark and inviting, with inky depth offset by succulence. Composed and balanced with that lively acid freshness, generous fruit flavour and structure adding to its appeal. Pliable and supple, it has well integrated fine dry tannins in support. Long and rewarding.

Alc: 14% | TA: 5.7g/ℓ | RS: 3.0 g/ℓ | PH: 3.52